PATE MIMOSA

Chips of bacon and sieved hard-cooked eggs are blended into this fluffy mold

Makes 12 servings

- 1 envelope unflavored gelatin
- 1 envelope instant chicken broth
- 1½ cups water
- ½ cup mayonnaise or salad dressing
- 2 teaspoons cider vinegar
- 1 teaspoon grated onion
- 1 teaspoon prepared horseradish
- 1 teaspoon salt
- ⅛ teaspoon cayenne pepper
- 6 slices crisp bacon, crumbled
- 4 hard-cooked eggs, shelled and sieved

1. Combine gelatin, chicken broth, and water in a small saucepan; heat, stirring constantly, until gelatin dissolves.
2. Beat in mayonnaise or salad dressing, vinegar, onion, horseradish, salt, and cayenne pepper. Pour into a shallow pan; chill in freezer 20 minutes, or just until firm at edges.
3. Spoon into a bowl; beat until fluffy. Fold in bacon and eggs; spoon into a 3-cup mold. Chill until firm.
4. Unmold onto a serving plate; frame with toast rounds, if you wish.

Family Circle